

FÍRR

MINUTOLO
Indicazione Geografica Protetta
VALLE D'ITRIA

CRU



90^{PTS.}



Grapes: Minutolo

Production: the grapes, hand-picked, are softly pressed by pneumatic presses; then the must undergoes to a criomaceration for about 12 hours and an "élevage sur lies" for about 6 months. The long ageing (2 years in stone tanks and almost 1 year in bottle) gives it a perfect balance among its features.

Color: straw yellow with golden highlights.

Bouquet: very intense and complex with fresh hints which recall lemon and jasmine and that evolve towards ananas and rose flavour.

Taste: finely crisp, is characterized by a good mineral sensation and a long persistence.

Food pairing: fish dishes, not-aged cheese or as aperitif.

Alcohol content: 13% by vol.

Total Acidity: 6-6.30 gr./lt.

Best served at: 12° C - 54° F

MIALI
1886